

Thai Honey Peanut Chicken

INGREDIENTS:

- 1 pound chicken tenders
- 1/2 cup soy sauce
- 4 Tablespoons honey
- 2 Tablespoons lime juice
- 2 teaspoons minced garlic
- 2 Tablespoons peanut butter
- 1 teaspoon curry powder

DIRECTIONS:

1. Mix all ingredients together and marinate chicken in the refrigerator for 30 minutes in a zip-top baggie.
2. Heat a large skillet over medium-high heat, then add chicken and marinade. Cook for 7-8 minutes, or until the chicken is done and sauce has thickened.
3. Serve on top of rice.



This is another super-simple but crazy-delicious recipe for the books! The marinade imparts just the right mixture of savory and sweet to the chicken while creating a thick and tasty sauce that makes simple rice into a luxury.

Based on recipe from Tasty Kitchen

*Recipe from Mancktastic! at
manckeinreallife.wordpress.com*